

VALTRAVIESO NOGARA



Aromatic, complex and silky.

The faithful expression of the Verdejo variety, fresh and fruity with light vegetal notes. Careful fermentation on its lees for at least 6 months gives the wine volume and balance without losing its natural freshness.

DESIGNATION OF ORIGIN

Rueda.

VINTAGE: 2019

The harvest has benefited from very good weather conditions that have allowed the grapes to reach optimum ripeness and excellent health, resulting in intense wines, with good structure and a very present varietal character on the palate. It has been one of the best vintages for Valtravieso Nogara, with a highly controlled production, great concentration of aromas and good level of acidity.

WINERY AND VINEYARD'S LOCATION

The Puras village located in the south of the province of Valladolid, at 850 metres, the highest altitude area of the Rueda D.O.

TYPE OF SOIL

Irregular soils with excellent drainage in the higher layers; mainly poor, sandy and gravelly soils with a lot of pebbles. Some are also chalky and muddy with a mixture of gravel and a lot of pebbles. In the lower layers they are strong and muddy, allowing water to be stored for regulation in the summer months.

VINEYARD AGE

Centenary vines in goblet and around 20 years in trellis.

TYPE OF VINE

Goblet and trellis.

DATE OF HARVESTING

20th September.

VARIETIES

Verdejo (100%).

% ALCOHOL

13,5 %.

WINEMAKER

Ricardo Velasco Pla.

ELABORATION

We select a part of the centenary vineyards for a previous barrel fermentation and the trellised vineyards carried out stainless steel fermentation. After fermentation we leave the wine to rest on its own lees both in barrel and tank for at least 4 months. The blend of the wine it is always defined by tasting and then undergoes the clarification and filtration process before bottling.

TIME IN BARREL

6 months of ageing on its lees, part of the wine in French oak barrels and the rest in stainless steel.

TASTING NOTES:

Appearance: Straw yellow colour that reflects its ageing on lees and its time in barrels.

Nose: Very clean and aromatic nose. Notes of apple and pear with light vegetal hints characteristic of the varietal such as fresh fennel.

Palate: Elegant, complex and long on the palate. Fresh and unctuous attack on the palate with a persistent, tasty and frank finish.

